



WOOCHI JAPANESE FUSION & BAR

CUISINE: Japanese, Sushi, and Asian Fusion

ADDRESS: 119 North Michigan Street

PHONE: 574.289.2222

WEB: NotJustSushi.com | Woochi.Today



JULY 26 – AUGUST 8



PLEASE MENTION EAT. DRINK. DOWNTOWN SOUTH BEND. WHEN MAKING YOUR RESERVATIONS.

SPECIAL SELECT MULTI-COURSE SET MENU – \$33/PERSON*

*Eat. Drink. Downtown South Bend. weeks price does not include tax and tip. Eat. Drink. Downtown South Bend. weeks promotional menus are available for a limited time only. They cannot be used in conjunction with any other special offers, Groupon certificates, or Living Social certificates.

APÉRITIF

(Complimentary)

Sencha

The most popular type of Japanese Ryokucha (green tea).

SOUP

(Complimentary)

Miso Soup

Kombu brewed broth with tofu and seaweed flakes.

APPETIZER

(Choose one)

Beef Negi Maki

Green scallion rolled with sliced beef, grilled with homemade teriyaki sauce.

Ki-Ki Shrimp 🍤

Panko battered shrimp, lightly deep-fried, served with creamy spicy mayonnaise, pineapple chunks, zucchini, and tomato, garnished with scallion.

SALAD

(Complimentary)

Wakame Salad

Seaweed, marinated in citrus sauce, and sesame seed.

SASHIMI PLATTER

(4 pieces; optional - \$11)

Maguro 🐟

Wild-caught Bigeye Tuna

Salmon 🐟

Wild-caught Pacific Salmon

Hamachi 🐟

Japanese young Yellowtail

Izumi-Tai 🐟

Red Snapper

MAIN

(Choose one)

Nishiki Roll

Special made Futomaki (thick rolled sushi). Lobster tail, Unagi, avocado, and cream cheese, Tempura style lightly deep-fried, 10 cuts, garnished with Unagi sauce and homemade Japanese spicy mayonnaise.

Unagi Donburi

Unagi (barbecued freshwater eel), Yamagobo (pickled ginger root), oven-toasted, served on a bed of sushi rice, garnished with Unagi sauce and homemade Furikake seasoning—a Japanese spice blend made with Nori (dried seaweed), toasted sesame seeds, salt and spices.

Teppanyaki Shrimp & Sea Scallop

Shrimp and sea scallop, grilled with butter, freshly squeezed lemon juice, and homemade teriyaki sauce, served with sauteed vegetables, Yum-Yum sauce, and rice.

DESSERT

(Complimentary)

Japanese Mochi

Ice cream wrapped with sticky rice, with the flavor option of green tea, strawberry, red bean, and mango.

ADD A SIP

Partnerships with our beverage sponsors have allowed us to pass along some great values to enhance your dining experience.

Geisha Fan

(\$5)

PAMA pomegranate liqueur, Champagne, grenadine, chilled and served in a sugar-rimmed flute.

Hana Fuji Apple Flavored Saké

(\$6/glass, \$25/bottle)

HANA Fuji Apple appeals with its fresh aroma that fulfills the palate with the crisp tartness of the fruit. The lovely, lingering finish continues the taste of rich apple flavor.

Approximately 10% of all sales from 2021 Summer Restaurant Weeks will be donated to



All items are subject to availability. WARNING: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses. Alert your server if you have special dietary requirements.

GOLD PLATE SPONSOR

